GEORG BREUER

Wine description
2013 Rüdesheim „Estate" Riesling Trocken
Weingut Georg Breuer

Wine growing area
The Rheingau covers approximately 3.000 hectares of vineyards and is one of the smallest wine growing regions in Germany. The southerly exposed vineyard sites protected by the Taunus mountain range are a reliable source of one of the finest Riesling wines of the country.

Vintage
The year from a meteorological perspective, began with a false start. After a mild beginning we had permanent frost followed by two above average cold months February and March, also May was very cold and wet which meant a slow growth. June and July followed with summer like temperatures and August and September brought quite normal temperatures and rainfall. We experienced a slightly later harvest begin and very unstable weather conditions through till end of October.

Grape Variety
In terms of elegance and finesse Riesling is the country's premier grape. The vineyards along the Rhine provide for ideal growing conditions. With its distinctive aromatic profile, delicate structure and tangy acidity Riesling produces not only the finest German wines, it earns world-wide recognition as well.

Soils
The grapes for this village-Riesling are sourced from various vineyard sites in Rüdesheim dominated by quartzite, slate soils and loamy gravel.

Wine estate
Implementing a strict quality philosophy Bernhard Breuer turned the family-owned wine estate with its 33 hectares into a leading estate in the Rheingau. Today, his daughter Theresa Breuer runs the estate, supported by cellar master Hermann Schmoranz.

Wine description
Bright yellow with green reflexes, delicate aromas of apricot and white peach, vivid lush fruit aromas framed by mineral hints; seductive. (Low yields of 45 hl/hectare).

Food pairing
Ideal drinking temperature: 9°C; this wine pairs well with graved salmon, grilled samlet, grilled sole and fresh cheeses. Drink now through to 2016.

Residual sugar: 8.0 g/l   Total acidity: 8.9 g/l   Alcohol: 11.5 % vol